

Quick and Easy Creamy Chicken Taco Casserole

Ingredients

- 2 cups of shredded cheese (I used Mexican blend)
- 1.5 cups of shredded/cooked chicken (I used canned chicken from Costco that I drained of the water but shredded rotisserie chicken would work well too)
- 1 cup of softened/room temperature cream cheese*
- 1/2 cup salsa (brand or heat is up to you)
- 1 - 1.5 cups of taco sauce (heat level is up to you but I used mild)
- 1/4 cup of chopped green onion
- 1 packet of taco seasoning (approximate 2 tablespoons)
- 15-20 corn tortillas
- 1 15.25 oz can of corn kernels (drained of water) - mexicorn would work well too

Directions:

In a large mixing bowl, mix your cream cheese, drained chicken, 1 1/4 cups shredded cheese (reserve the rest for later), salsa, corn, 3 TBL green onion, and taco seasoning. *If your cream cheese is not softened or at room temperature, before you add the other ingredients, microwave it for 30 second intervals until you can easily mix it. Set aside.* In your microwave safe dish, put a thin layer of taco sauce to coat the bottom of the dish (about 1/4 cup). Add a single layer of corn tortillas, tearing it in pieces if you need to make it fit (for the 8 x 11 casserole dish I used, it came out to about 5 tortillas per layer). Top with half of the chicken/cheese mixture and spread to evenly coat the tortillas. Top with 1/4 cup of taco sauce and smooth evenly across chicken mixture. Top with another layer of tortillas, the remaining chicken/cheese mixture, and 1/4 cup taco sauce. Top with the final layer of tortillas, the rest of the taco sauce, the rest of the shredded cheese and green onions and make sure all are in an even layer. Cover with plastic wrap, leaving a small area on one corner of the dish for venting. Microwave on high for 8-10 minutes but check after 7 minutes as microwaves can vary. It's done when the cheese layer on top is fully melted. Serve hot with your choice of toppings/sides.

Tips

1. Make sure that the tortillas are fully covered in sauce and/or chicken/cheese mixture - any exposed tortilla will come out hard.
2. If your microwave does not have a turn table function, rotate the dish half-way through cooking.
3. To make it a creamy chicken burrito casserole, you could substitute flour tortillas for the corn tortillas.
4. The corn kernels add sweetness. Omit if undesired.

Optional add-ins

- Small can of green chilis
- Saute onions
- Chopped jalapenos (fresh or pickled)
- Black olives

- Chopped bell pepper
- Cilantro/Chinese parsley

Optional Toppings/Sides

- Shredded iceberg lettuce
- Chopped tomato
- Guacamole
- Sour Cream
- Jalapenos
- Tortilla or corn chips
- Black olives
- Cilantro/Chinese parsley
- Salsa
- Taco Sauce
- Shredded cheese
- Corn or Tortillas chips
- Spanish Rice
- Refried beans
- Tortillas